

MIDDLETONS

*The perfect base...*  
for a *magical* wedding



Making your day truly special

# Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at Middletons, and we look forward to talking through the thoughts and ideas you have for your special day.



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### It's the little things

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever; you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.





**Conservatory**  
Seating up to 40, the Conservatory has an abundance of natural light and also opens up onto the terrace.



## Exceptional standards

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ Services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ A luxurious suite for the newlyweds, accompanied by an English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a 1 night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.





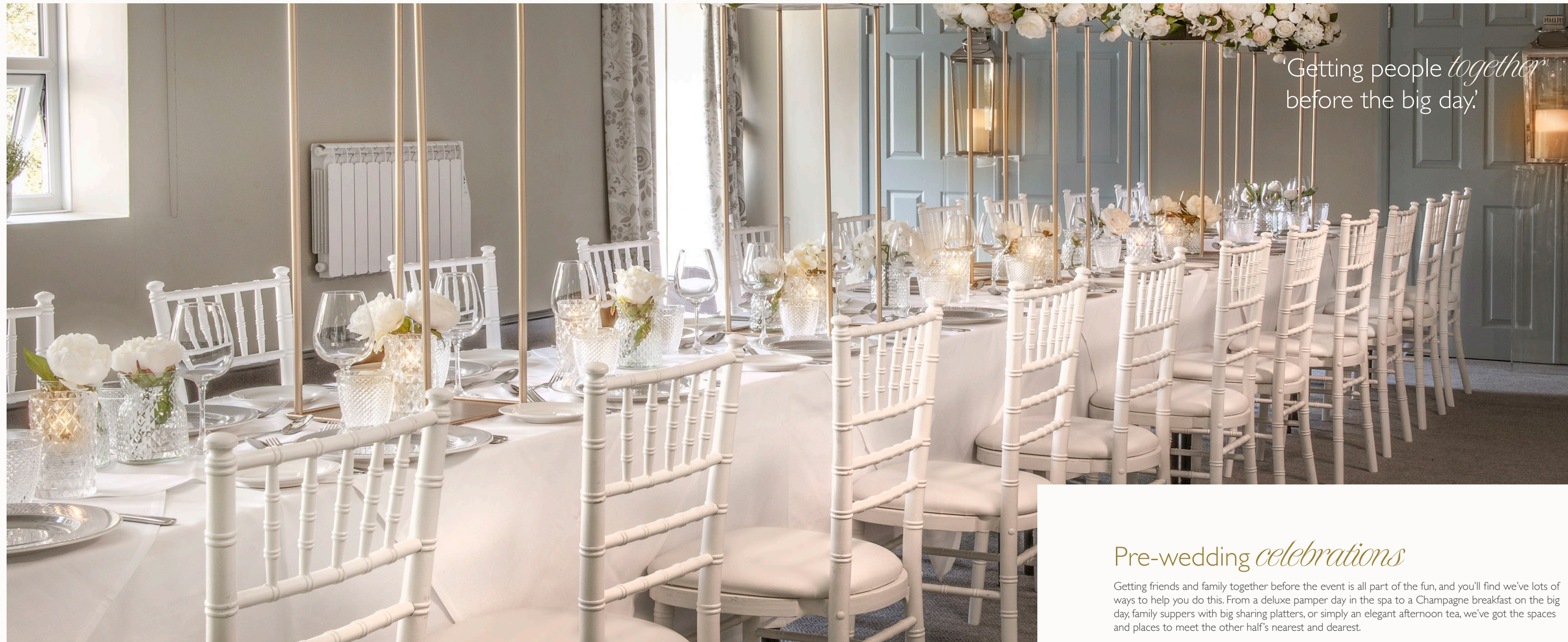


### Sawmill Suite

Characterful and steeped in history, the Sawmill Suite seats up to 40 guests for your wedding reception.

‘Your wedding venue is more than a setting; it’s a place where *memories* are made, so set the date and let your *imagination* take over.’





'Getting people *together*  
before the big day.'

Pre-wedding *celebrations*

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to a Champagne breakfast on the big day, family suppers with big sharing platters, or simply an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.



# Preferred *partners*

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction and exclusive offers to all of those personal touches you have in mind.

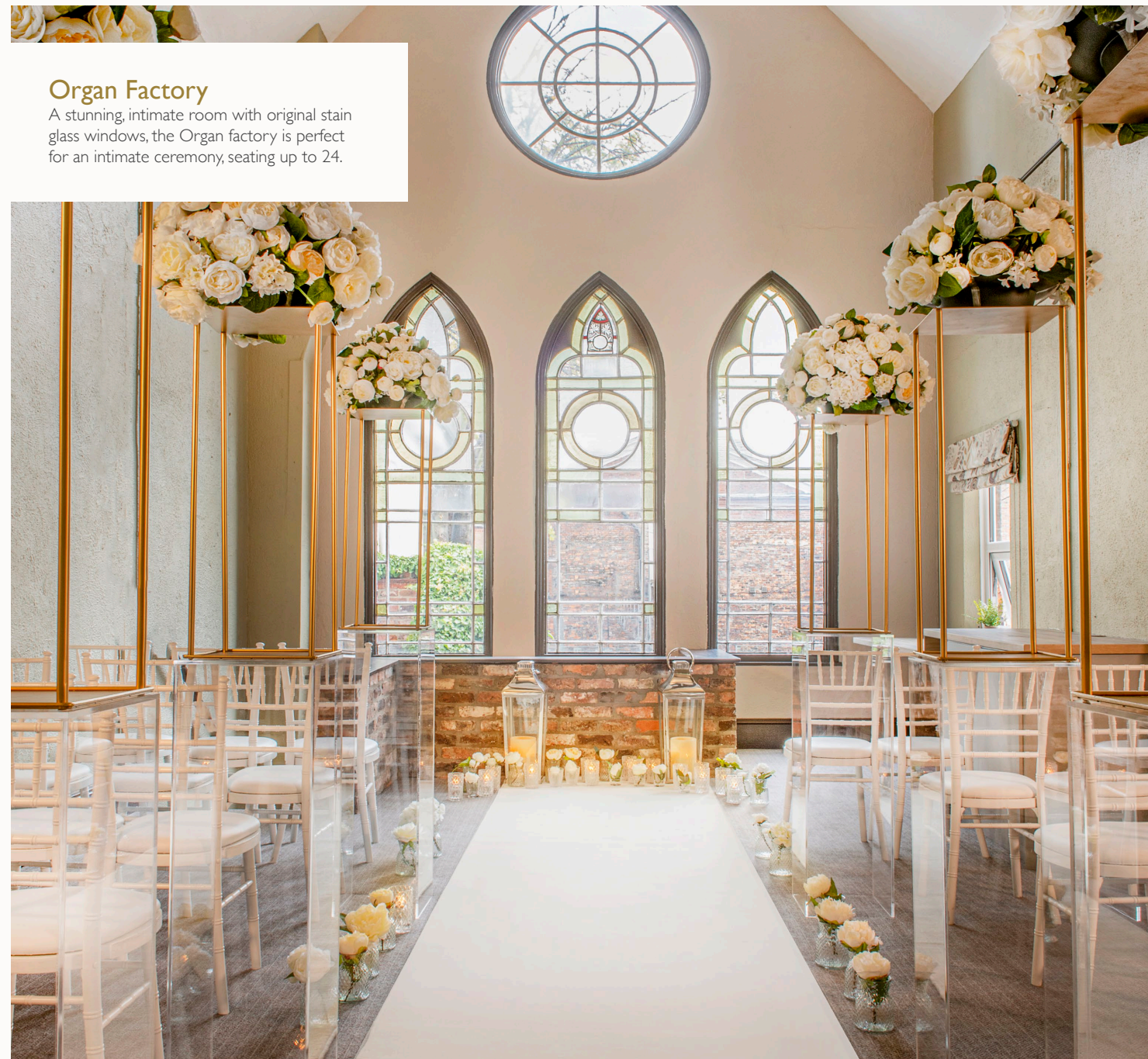
'Serenity and *sophistication* come together to create an *elegant* setting for your special day.'



# *Drinks* selection

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.





### Organ Factory

A stunning, intimate room with original stain glass windows, the Organ factory is perfect for an intimate ceremony, seating up to 24.



### Sawmill Suite

Our Sawmill Suite can accommodate up to 40 guests for your ceremony before being transformed into a beautiful dining space for your reception.

## The Ceremony

Keeping everything under one roof has lots of advantages, not least no lost guests and no need to worry about the weather outside too.

A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact York Register Office to check availability of the Superintendent registrar on your preferred date. Contact 01904 654477 or [registrar@york.gov.uk](mailto:registrar@york.gov.uk)





### Sun Lounge

Tucked away at the back of the hotel, the Sun Lounge is a perfect ceremony space for up to 40 guests and houses some fascinating pieces of history.



A woman with blonde hair, wearing a grey checkered blazer over a white ruffled shirt, is adjusting a large, lush white floral centerpiece. She is smiling and looking up at the flowers. The background shows a wedding hall with round tables set with white linens, glassware, and silverware. The lighting is warm and ambient.

'The *perfect location* for the most memorable wedding day.'

## Our *packages*

We have three packages to choose from ranging from our Classic, where all the small details have been covered, through to Fairytale which is all you could have dreamed of and more. We focus on the smaller, more intimate weddings, and bespoke packages are available for smaller numbers. Proclaim your love for each other in our sanctuary of 17th century buildings. Please contact our Wedding Manager who can discuss all available options from which to choose and talk you through all your needs, right down to the finest detail.



## For the *love of food*

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



*'We love food – it's as simple as that.'*





Menu selections

Classic

To Start

- Homemade soup (choose from the soup selection) (V)
- Galia melon, new season berry compote, citrus sorbet (V)
- Pâté of farmhouse chicken and pork, real ale chutney, herb toasts

Mains

- Seared fillet of Scottish salmon, parsley and lemon butter sauce
- 3 hour slow braised shoulder of lamb, mini shepherd’s pie, mint jus
- Supreme of chicken, tarragon and grain mustard cream sauce
- Open baked tomato and courgette tart, rocket, basil pesto, baby new potatoes (V)
- Grilled vegetable brochettes, spicy tomato sauce and pilau of brown rice (V)

All served with fresh seasonal vegetables and roasted fondant potatoes

Desserts

- Choux pastry profiterole, toasted almonds chocolate sauce
- Eton mess, meringue and berries with home-baked shortbread
- Crostata, lemon tart, with citrus mascarpone cream

Please select one dish from each course

Coffee with chocolate mints

Menu selections

Elegant

To Start

- Homemade soup (choose from the soup selection) (V)
- Prawn, avocado and smoked salmon cocktail, music bread
- Pressed terrine of ham hock, pea puree, pickled onions and crostini

Mains

- Four hour braised blade of beef, caramelised shallots, red wine and thyme jus
- Supreme of chicken, Yorkshire pudding, pigs in blanket, chicken gravy
- Roasted fillet of cod, vine tomato sauce, crispy pancetta
- Spinach and ricotta cannelloni, baked with cheese and tomato sauce, served with baked garlic dough balls (V)

All served with fresh seasonal vegetables and roasted fondant potatoes

Desserts

- Chocolate and orange box, chocolate soil, orange syrup
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Mixed berry cheesecake, passion fruit pearls

Please select one dish from each course

Coffee with chocolate mints



# Menu selections

## Fairytale

### To Start

- Heritage tomatoes with goat's cheese pearls, basil shoots and aged balsamic
- Roasted oak smoked salmon, dill pickled cucumber, capers, horseradish cream
- Baked tart of spinach and Parmesan, rocket and essence of beetroot (V)

### Mains

- Fillet of pork with 3 hour slow braised belly, spiced apple puree, cider jus
- Herb roasted sirloin of British beef, Yorkshire pudding, shallots, beef gravy and horseradish cream
- Mixed fish grill – sea bass and salmon with crispy queenie scallops, white wine chive cream sauce
- Wild mushrooms, leek and spinach risotto, blue stilton crostini (V)

*All served with your choice of vegetables and potato, please choose from our list of house favourites*

### Desserts

- Warm Belgian chocolate fondant, vanilla ice cream
- Glazed vanilla crème brûlée, shortbread
- Quenelles of apple, strawberry and passion fruit mousse, citrus sorbet

*Please select one dish from each course*

Coffee with chocolate truffles

‘Food is the *ingredient* that binds us together.’





## Dining options

### Vegetable selection

**House Vegetable selection** *only applicable to fairytale*

Please choose 2 of the following to accompany all dishes

- Panache mix
- Fine beans, sugar snaps, baby carrots  
(family served to your table)
- Cauliflower cheese
- Mixed greens
- Peas, mangetout, savoy cabbage, broccoli  
(family served to your table)
- Honey-roasted Chantenay carrots
- Honey-roasted root vegetables  
Carrot, swede and parsnip
- Carrots and garden peas  
(family served to your table)

**House Potato selection** *only applicable to fairytale*

Please choose 1 of the following to accompany all dishes

- Parsley and chive buttered new potatoes  
(family served to your table)
- Gratin dauphinoise  
Baked with garlic, cream and cheese
- Creamy mash
- Duck fat roasted potatoes
- Rosemary and garlic roasted Tiny Tot potatoes
- Sea salted thick-cut chips  
(family served to your table)

## Dining options

### Soups and extra courses

**Homemade Soup Selection**

*Please feel free to ask if you have a personal favourite*

- Country vegetable, spinach muffin (V)
- Roasted vine tomato and basil, cheddar straws (V)
- Leek, watercress and potato, cheese twist (V)
- Woodland mushroom white port, garlic dough ball (V)
- Cream of cauliflower, savoury cheddar cheese muffin (V)
- Classic minestrone, garlic bread, Parmesan cheese (V)
- Carrot and coriander, crème fraîche, chive crostini (V)
- Roasted parsnip, onion bhaji, curry oil (V)

*£7.50 per person as a starter or  
£4 as a taster served in a demi-tasse cup  
(prices may increase year on year)*

**Intermediate Courses**

Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry

*Or please ask for your own particular flavour  
£6 per person (prices may increase year on year)*

**Cheese**

*Add your very own cheese table to your event*

Farmhouse cheeseboard, mature cheddar, brie, blue, celery and grapes with crackers and biscuits

*Serves 10 people £80 (prices may increase year on year)*



# Dining options

## #V I *little* P

Choices for younger guests

*Please select one dish from each course*

### To Start

Soup as per grown-ups menu or Heinz Tomato Soup with croutons

Melon, fresh fruit sorbet

### Mains

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (V)

Beef burger in a bun, fries and salad

### Desserts

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

*£15 per person  
(prices may increase year on year)*

# Dining options

## *Extra touches*

### Nibbles and Canapes

Choose from these tempting selection of nibbles or canapes to enjoy with your reception drinks

#### Nibbles

Artisan olives (V)

Root vegetable crisps (V)

Baked Parmesan cheese straws

*£4 per bowl  
(prices may increase year on year)*

#### Canapes

*Please select 3 for £9.95 per person  
Extra items are £4 per person, per item  
(prices may increase year on year)*

Smoked salmon, cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Crispy belly pork, hickory smoked BBQ sauce

Chicken liver pâté and cream cheese, garden herbs

Goat's cheese and cherry tomato crostini, basil pesto (V)

Vegetable spring roll, hoisin sauce (V)

Crispy queenie scallop, lemon and herb mayonnaise



‘Once in a while, right in the  
middle of an ordinary life...  
Love gives you a *fairytale*.’







Price list

Civil ceremonies

	2022	2023	2024	2025
Sun Lounge	£200	£225	£250	£275
Organ Factory	£500	£525	£550	£575





Price list

Classic

	2022	2023	2024	2025
Jan, Feb, Mar	£82	£86	£90	£94
Sept, Oct, Nov, Dec	£87	£91	£95	£99
Apr, May, June, July, Aug	£92	£96	£100	£104

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager
- Complimentary menu tasting for the happy couple
- Wedding host
- Drinks reception – a glass of prosecco on arrival
- 3 course set wedding breakfast from the Classic menu
- Glass of sparkling wine for the toast
- Iced water
- 1 x glass of house wine per person
- White tablecloths, white linen napkins, glassware, cutlery & china
- Use of cake stand and knife
- Suite for the happy couple

Price list

Elegant

	2022	2023	2024	2025
Jan, Feb, Mar	£102	£106	£110	£114
Sept, Oct, Nov, Dec	£107	£111	£115	£119
Apr, May, June, July, Aug	£112	£116	£120	£124

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager
- Complimentary menu tasting for the happy couple
- Complimentary civil ceremony room hire
- Wedding host
- Drinks reception – a glass of Champagne on arrival
- 3 course wedding breakfast from the Elegant menu
- 1/2 bottle of house red or white wine per guest
- Glass of Champagne for the toast
- Iced water
- White tablecloths, white linen napkins, glassware, cutlery & china
- Use of cake stand and knife
- Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments



Price list

Fairytale Exclusive (40 day guests, 80 evening guests)

	2022	2023	2024	2025
Jan, Feb, Mar	£18k	£19k	£20k	£21k
Sept, Oct, Nov, Dec	£18.5k	£19.5k	£20.5	£21.5
Apr, May, June, July, Aug	£19k	£20k	£21k	£22k

Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.  
Saturdays and special days subject to surcharge of £2000.

INCLUDES:

- Dedicated Wedding Manager
- Exclusive use of hotel including 50 bedrooms for the night of the wedding
- Complimentary menu tasting for the happy couple & parents (total of 6)
- Complimentary civil ceremony room hire
- Wedding host
- Drinks reception – a glass of Champagne & canapes on arrival
- 3 course wedding breakfast from the Fairytale menu
- 1/2 bottle of premium white and red wine per person
- Glass of Champagne or cocktail for the toast
- Sparkling and still mineral water
- Use of cake stand and knife
- Disco with our resident DJ
- Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments
- Dinner, bed & breakfast anniversary package to celebrate your first year of marriage
- 50 hotel bedrooms for maximum of 80 guests
- Evening hot buffet for 80 guests

Pricing at a glance

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✔	✔	✔
Wedding host & informal toastmaster	✔	✔	✔
White tablecloths, white linen napkins, glassware, cutlery & china	✔	✔	✔
Use of cake stand and knife	✔	✔	✔
Complimentary menu tasting for the happy couple	✔	✔	& parents (total of 6)
Drinks reception – 1 glass per person on arrival	Prosecco	Champagne	Champagne
Toast drinks – 1 glass per person	Prosecco	Champagne	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	1/2 bottle of premium white and red wine per person
Free flowing water	✔	✔	Sparkling & still mineral water
Suite for the happy couple	✔	With a bottle of Champagne & chocolates with our compliments	Premier suite with a bottle of Champagne & chocolates with our compliments
Printed tables plan, place cards and menu cards			✔
Complimentary civil ceremony room hire		✔	✔
Wedding exclusivity			✔
Disco with our resident DJ			✔
Exclusive use of hotel including 50 bedrooms for the night of the wedding for maximum of 80 guests			✔
Dinner, bed & breakfast anniversary package to celebrate your first year of marriage			✔
Evening hot buffet			✔



'The highest *happiness* on  
earth is the happiness  
of marriage.'



## Extra Sparkle

**TASTER MEAL**  
**ADDITIONAL GUESTS**  
**£60** per person

## SUITE

Including Champagne & chocolates  
for night of wedding  
Suite from **£300**

1

## UPGRADE TO PREMIUM WINES

1

Upgrade to premium wines, speak to  
your wedding coordinator for more details  
from **£5** per person

## MENU UPGRADES

Upgrade to Elegant Menu  
**£5** per person

## COTTAGE

Including Champagne & chocolates  
for night of wedding

1

## UPGRADE TO CHAMPAGNE

5

Upgrade from prosecco to Champagne  
for drinks reception and toast

**£10** per person

## Wish list



*Part of*  
DANIEL THWAITES  
ESTABLISHED 1807

[middletonsyork.co.uk](http://middletonsyork.co.uk)  
[danielthwaites.co.uk](http://danielthwaites.co.uk)